

DINNERLY



Reduced-Carb Spicy Mexican Beef Salad with Pickled Jalapeno Dressing



25 minutes



2 Servings

Stir-fry beef in Mexican spices and serve on top of a crisp salad boosted by pickled jalapeno – it's a midweek flavour fiesta!

WHAT WE SEND

- 1 tomato
- 1 jalapeno chilli
- beef stir-fry
- 5g Mexican spice blend ¹⁷
- 30g pepitas
- 50g mixed salad leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 3 tsp red or white wine vinegar ¹⁷
- 1 tsp honey
- 1½ tbs olive oil

TOOLS

- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 445kcal, Fat 24.5g, Carbs 8.3g, Proteins 46.1g



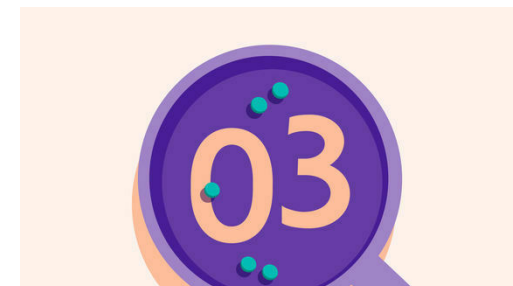
1. Prep ingredients

Coarsely chop the **tomato**. Thinly slice **half the jalapeno***. Crush or finely chop **2 garlic cloves**.



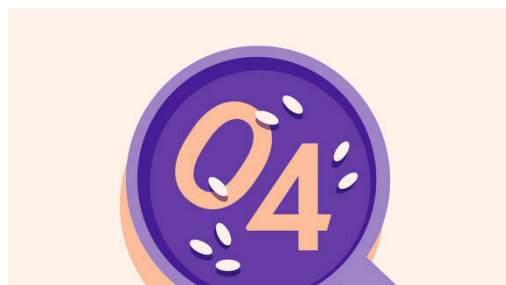
2. Pickle jalapeno

Combine **3 tsp red wine vinegar** and **1 tsp honey** in a bowl, season with **salt** and stir to combine. Add the **jalapeno** and toss well to coat. Set aside to pickle, tossing occasionally, until needed. Meanwhile, separate the **beef stir-fry** into a bowl. Add the **garlic**, **Mexican spice blend** and **2 tsp olive oil**, season with **salt and pepper** and stir to combine.



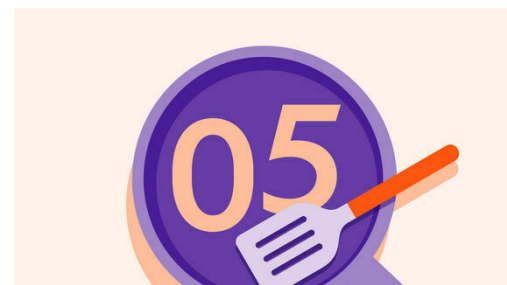
3. Cook beef

Put the **pepitas** in a cold medium frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan. Heat the pan over high heat until very hot and cook the **beef** (see Kitchen 101), stirring, for 2 mins or until browned and just cooked through. Remove the pan from the heat.



4. Toss salad

Put the **salad leaves**, **tomato**, **pickled jalapeno** and **pickling liquid** and **1 tbs olive oil** in a bowl. Season with **salt and pepper** and toss to combine.



5. Serve up

Coarsely chop the **pepitas**. Divide the **salad** among plates. Top with the **beef**, scatter over the pepitas and enjoy!



6. Kitchen 101

Ensuring the pan is really hot before adding the beef prevents it from stewing and gives it a nice browned finish.